

PATENT
674509-2032AMENDMENT

Kindly amend the application, without prejudice, without admission, without surrender of subject matter, and without any intention of creating any estoppel as to equivalents as follows.

IN THE CLAIMS

Kindly amend the claims, without prejudice, without admission, without surrender of subject matter, and without any intention of creating any estoppel as to equivalents as follows:

1. (Previously Amended) A process for the preparation of a modified masa foodstuff, the process comprising the steps of:
 - (i) preparing a masa by nixtamalisation of corn; and
 - (ii) contacting a reducing agent or an enzyme with
 - (a) the masa, and optionally
 - (b) the corn prior to nixtamalisation;such that the conformation of a protein native to the corn is changed or such that a peptide or disulphite bond of a protein native to the corn is cleaved, wherein the enzyme is a protease, and wherein the reducing agent is capable of cleaving a disulphite bond of a protein native to the corn.
2. (Previously Amended) The process of claim 1, wherein the masa foodstuff is selected from the group consisting of corn tortilla, soft tortilla, corn chips, tortilla chips, taco shells, and tamales.
4. (Previously Amended) The process of claim 1, wherein the reducing agent is selected from the group consisting of L-cysteine, metabisulfite, inactivated yeast extract, glutathione, and derivatives and mixtures thereof.
5. (Previously Amended) The process of claim 1, wherein the masa foodstuff further comprises carrageenan.

PATENT
674509-2032

6. (Previously Amended) The process of claim 1, wherein the masa foodstuff further comprises guar gum.

7. (Previously Amended) A masa foodstuff obtained by the process of claim 1.

8. Kindly cancel claim 8.

9. (Previously Amended) A method of using a reducing agent or an enzyme to provide a higher degree of interaction of a protein in a masa foodstuff with other proteins or other components in the masa foodstuff, when compared to an protein in an unmodified form, the method comprising the steps of:
(i) preparing a masa by nixtamalisation of corn
(ii) contacting a reducing agent or an enzyme with
(a) the masa, and optionally
(b) the corn prior to nixtamalisation,
wherein the protein is native to the corn, wherein the enzyme is a protease, and wherein the reducing agent is capable of cleaving a disulphite bond of the protein.

13. (Previously Added) The process of claim 1, wherein the reducing agent is selected from the group consisting of L-cysteine, metabisulfite, glutathione, derivatives and mixtures thereof.

14. (Previously Added) The process of claim 1, wherein the masa is contacted with the reducing agent.

15. (Previously Added) The process of claim 1, wherein the masa foodstuff further comprises a hydrocolloid.

16. (Previously Added) The process of claim 1, wherein the masa is contacted with the protease and a xylanase.